



Call us today at: (307) 235-8441



Wedding and Reception Rental Information

Summit and Three Trails Rooms

Capacity: 350
Rent: \$900.00

Summit Room

Capacity: 200
Rent: \$600.00

Bridger, Oregon, or Mormon Trails Rooms

Capacity: 50 per Room
Rent: \$150.00 per Room

Arena

Capacity: 2,000
Rent: \$2.80 per person (\$1,500 minimum)

Rent Includes:

- Use of the Designated Room(s) from 8:00 a.m. to 12:00 a.m.
- Normal Janitorial Service*
- Set-Up and Tear Down*
- Heat and/or Air Conditioning
- Normal Lighting
- Tables and Chairs
- Water Service
- Restrooms
- Dance Floor
- Linens (Table Cloth, Overlays & Napkins)
- Bridal Suite and Groom's Suite
- Electricity
- Customized Set-Up
- Cake Cutting Service

Available for Additional Fee:

- Damage Deposit – Varies by Room
- Margarita Machine - \$150
- Baldwin Grand Piano - \$100 plus Tuning
- Catering – Cost Based on Menu
- Cash or Hosted Bar – Based on Needs
- Non-Alcoholic Beverage Table – Based on Menu
- Champagne for Toasting – Varies by Brand

**There will be a charge for greater than normal cleanup and/or set-up requirements that are not normally associated with the event*

Prices are Subject to a 15% Service Charge and 5% Sales Tax

Effective Date: July 2013



Call us today at: (307) 235-8441



Dinner Entrees

All Entrees include Salad with Choice of Dressing, Two (2) Side Dishes, Roll and Butter, Dessert, Coffee, Iced Tea and Water

Poultry

Chicken Stuffed with Broccoli and Cheese	\$20.95
Breast of Chicken Cordon Bleu	\$210.95
Breast of Chicken Kiev	\$20.95
Chicken Fried Chicken	\$18.95
Cornish Game Hen	\$18.95
Grilled Breast of Chicken Teriyaki	\$19.95
Baked Breast of Chicken with Cranberry Glaze	\$19.95
Homestyle Sliced Breast of Turkey	\$18.95
Rotisserie Baked Half Chicken	\$20.95

Pasta

(Served with Garlic French Bread)

Fettuccini Alfredo	\$12.95
With Chicken	\$18.95
With Shrimp	\$22.95
Lasagna – Meat or Vegetarian	\$17.95



Call us today at: (307) 235-8441



Beef

Western Prime Rib with Au Jus – 12 oz.	\$28.95
Char-Broiled Ribeye Steak – 10 oz.	\$28.95
Char-Broiled Ribeye Steak Delmonico – 10 oz.	\$30.95
Char-Broiled Top Sirloin – 10 oz.	\$28.95
Grandma Helen's Pot Roast Supreme	\$19.95
Oven Roasted Sliced Beef Brisket– 10 oz.	\$20.95
Chicken Fried Steak with Country Gravy – 10 oz.	\$18.95
Salisbury Steak with Mushroom Gravy – 5 oz.	\$16.95

Seafood

Shrimp Scampi	\$23.95
Battered Colossal Butterfly Shrimp	\$22.95
Grilled Pacific Wild Salmon	\$20.95
Baked Boneless Rainbow Trout Almandine	\$17.95
Maryland – Style Crab Cakes	\$24.95

Pork

Roast Pork Loin with Apple Bourbon Sauce	\$22.95
Homestyle Sliced Baked Ham	\$19.95

Prices are Subject to a 15% Service Charge and 5% Sales Tax
Effective Date: July 2013



Call us today at: (307) 235-8441

Dinner Buffets

Wyoming Western Buffet..... \$23.95 per Plate

Barbecued Beef, Chicken and Ribs; Accompanied by Tossed Green Salad with Choice of Dressing, Potato Salad, "Blazing Saddle" Beans, Corn-on-the-Cob, Roll and Butter, Dessert and Beverage (Coffee and Iced Tea)

Baron of Beef Buffet..... \$25.95 per Plate

Carved Baron of Beef, Chicken Teriyaki or Chicken Cordon Bleu; Accompanied by Tossed Green Salad with Choice of Dressing, Two (2) Vegetables, Rice Pilaf, Mashed Potatoes and Gravy, Roll and Butter, Dessert and Beverage (Coffee and Iced Tea)

Old-Fashioned Turkey and Ham Buffet..... \$21.95 per Plate

Carved Roast Turkey Breast, Carved Baked Ham; Accompanied by Tossed Green Salad with Choice of Dressing, Candied Yams, Vegetable, Mashed Potatoes and Gravy, Herb Stuffing, Cranberry Sauce, Roll and Butter, Dessert and Beverage (Coffee and Iced Tea)

Taco, Nacho, Burrito Buffet \$19.95 per Plate

Tossed Green Salad with Choice of Dressing, Hard and Soft Shell Tortillas, Spiced Ground Beef, Sliced Grilled Chicken Breasts, Refried Beans, Shredded Cheese, Lettuce, Diced Tomatoes, Diced Onions, Sliced Black Olives, Salsa, Guacamole, Sour Cream, Spanish Rice, Dessert and Beverage (Coffee and Iced Tea)

Deli-Board Buffet..... \$20.95 per Plate

Tossed Green Salad, Soup du Jour, Sliced Ham, Turkey, Roast Beef and Cheeses; Lettuce, Tomato, Pickles and Onions; Rolls, Potato Chips, Potato Salad, Dessert and Beverage (Coffee and Iced Tea)

Prices are Subject to a 15% Service Charge and 5% Sales Tax

Effective Date: July 2013



CASPER EVENTS CENTER

Call us today at: (307) 235-8441



Dinner Side Dishes

Starch Selections

Baked Potato with Sour Cream and Butter
Twice Baked Potato
Mashed Potatoes and Gravy
Garlic Mashed Potatoes
Parsley New Potatoes
Rice Pilaf
Wild Rice Blend
Herb Stuffing

Vegetable Selections

California Blend
Green Beans Almandine
Glazed Baby Carrots
Corn with Butter Sauce
Peas with Pearl Onions

Dessert Selections

New Your Style Cheesecake (for Strawberry, Cherry, Blueberry or Chocolate
Topping add \$1.00 per Person)
Carrot Cake
Apple Pie
Cherry Pie
Chocolate Mousse

Gourmet Desserts are available upon request



CASPER EVENTS CENTER

Call us today at: (307) 235-8441



Hors d' oeuvres

Fruit and Vegetable Mirror

An Abundance of Fresh Fruits and Vegetables Exquisitely Garnished with Carved Melons, Ranch Dip and Themed Centerpieces

Full Mirror Serves Up To 300	\$775.00
Half Mirror Serves Up To 150	\$450.00

Platters and Trays

Serves an Average of 50 – 60 People per Tray
(For Planning Purposes Only)

Jumbo Shrimp on Ice Served in an Ice Display with Our Chef's Special Cocktail Sauce	\$595.00
Fresh Fruit and Melon Tray	\$275.00
Party Cheese Tray Imported and Domestic Cheeses with an Assortment of Crackers	\$245.00
Deli Meat and Cheese Tray Deli-Sliced Ham, Turkey and Roast Beef, Pepper Jack Cheese, Cheddar Cheese Served with Fresh Baked Rolls and Condiments	\$275.00
Vegetable-Relish Tray Broccoli Florets, Cauliflower Florets, Mushrooms, Baby Carrots, Cucumbers and other Vegetables with Black Olives, Green Olives, Pickles, Sweet Peppers and Pepperoncini. Served with Ranch Dip.	\$245.00
Gourmet Mini Dessert Mirror Mini Chocolate Éclairs, Cream Puffs and Assorted Petite Fours, Mini Cheesecakes and Chocolate-Dipped Strawberries	\$245.00
Salami Coronets Sliced Muenster Cheese wrapped with Genoa Salami, Garnished with a Green Olive	\$135.00
Assorted Finger Sandwiches A Variety of Ham, Turkey, Tuna, Egg and Beef Salad Sandwiches on White, Rye and Wheat Bread	\$150.00

Prices are Subject to a 15% Service Charge and 5% Sales Tax
Effective Date: July 2013



CASPER EVENTS CENTER

Call us today at: (307) 235-8441



Hot Hors d'oeuvres

Serves an Average of 50 -60 People
(For Planning Purposes Only)

Battered Fried Mozzarella Cheese Sticks	\$185.00
Mini Cheese Quesadillas	\$200.00
With Chicken	\$270.00
Barbecued Cocktail Smokies	\$185.00
Mini Egg Rolls	\$185.00
Swedish Meatballs	\$185.00
Barbecued Meatballs	\$185.00
Chicken Wings (Mild, Spicy, Hot)	\$225.00
Jalapeno Poppers Stuffed with Cream Cheese	\$250.00

Hand-Carved Meats

Served with Fresh Rolls and Condiments

Baron of Beef	\$10.95 per Person
Turkey Breast	\$9.95 per Person
Baked Ham	\$7.95 per Person
Western Prime Rib	\$13.95 per Person

Prices are Subject to a 15% Service Charge and 5% Sales Tax
Effective Date: July 2013



Call us today at: (307) 235-8441



Alcoholic Beverage Service

Hosted Bar: The Host of the event will pay for All Beverages
Cash or No-Host Bar: The Attendees will pay for their Own Beverages

Premium Cocktails – with a One Shot	\$5.50
Doubles – Drinks with Two Shots	\$10.00
Frozen Drinks	\$7.50
Exotics – Drinks with Three or More Shots	\$12.00
House Wine or Wine Coolers – Per Glass	\$5.00
Domestic Beer – 16 oz. Plastic Bottle	\$5.50
Draft Domestic Beer – per Glass – 16 oz.	\$4.50
per Keg – 16 Gallon	\$225.00
Non-Alcoholic Drinks (Soda, Juices)	\$3.00
Non-Alcoholic Sparkling Cider – per Bottle	\$14.00
House Champagne – per Bottle	\$18.00
Champagne Punch – per Gallon	\$29.50
Mimosa Punch – per Gallon	\$34.50

Prices are Subject to a 15% Service Charge and 5% Sales Tax
Effective Date: July 2013



Call us today at: (307) 235-8441

Terms and Conditions

- We will provide one bartender per 100 guests. If bar sales do not meet a minimum of \$100.00 per hour on the average, you will be responsible for the difference.
- Prices are inclusive of sales tax for cash bars
- An 15% service charge and 5% sales tax will be added on all hosted bars
- Specialty items (i.e. microbrews, imports, wines, liquors) can be provided at an additional price.
- Bars can be a combination of hosted and cash bars
- Liquor service include bartender(s), mixes, garnishes, ice, paper and plastic
- Prices are subject to change without notice.
- Quotations are valid for 30 days from date rendered.
- In accordance with Wyoming state liquor laws and statutes:
 1. All liquor must be purchased through the City of Casper and consumed on-premise
 2. All minors are the responsibility of the host. Sale of alcoholic beverages to minors is strictly forbidden. Verification of age will be checked and only picture identification will be accepted (driver's license, state issued I. D., passport or military I. D.)
 3. Personal alcoholic beverages may not be brought into the establishment and constitutes a breach of the existing agreement.
 4. For liability reasons, we reserve the right to refuse alcoholic beverage service to anyone.